



DECLARATION OF COMPLIANCE

For products made of plastic intended to come into indirect contact with foodstuffs

Rearo Laminates Ltd: 29 Loanbank Quadrant, Glasgow G51 3HZ: Tel: 0141 440 0800 Email: sales@rearo.co.uk Website: www.rearo.co.uk

Product:

STERICLAD™

We hereby confirm that the semi-finished product manufactured from the specified material complies with the requirements of the following regulations:

- Regulation (EC) No 1935/2004 (European Parliament and Council, 27 October 2004) on materials intended to contact foodstuffs, as amended by Regulation (EU) 2019/1381 (20 June 2019).
- German Food and Feed Code (LFGB) (15 September 2021, as amended), §§ 30 and 31.
- Commission Regulation (EC) No 10/2011 (14 January 2011) on plastic food-contact materials, as amended by (EU) 2018/831, including composition and migration requirements.

Manufacturing & Traceability

Production adheres to Good Manufacturing Practice (GMP) per Regulation (EC) No 2023/2006. Full traceability is ensured via production numbers on labels or accompanying documents, in accordance with (EC) No 1935/2004.

Migration Testing

Testing was conducted under:

- LFGB §64 (B 80.30-1 to 3) for utensil examination.
- EN 1186, EN 13130, and CEN/TS 14234 standards for food-contact plastics.

Total and specific migration were assessed using food simulants under predefined time/temperature conditions. Results confirm compliance with (EC) No 10/2011 limits when used as specified in Table 1.

Table 1 - Determination of migration behaviour

Testing stimulant	Testing conditions	Intended contact with foodstuffs
Chocolate	2 days/23°C	Indirect contact with various foodstuffs
Tenax	10 days/60°C	
95% vol. ethanol as substitute for fat	10 days/60°C	

Ratio of the surface in contact with the foodstuff to volume (S/V), used to determine the compliance of the material:

6 dm² packaging for 1 kg food stuff





Information on substances used or their degradation products that are subject to restrictions and/or specifications under Annexes I and II of Regulation (EU) 10/2011.

CAS Name	Restrictions
Vvinyl chloride Monomer Ref. No. 26050 CAS No. 0000075-01-4 OML = total migration (OML) <10mg / dm ² SML = specific migration limit in food or in food simulant. SML(T) = Total Specific Migration Limit. QMA = Max permitted quantity in the finished material or article, expressed as milligrams (mg) per 6 square decimeters (dm ²) of the surface in contact with food	QMA = 1 mg / kg

Dual Use

The product mentioned above may contain the following substances, which are approved for dual use as food additives under EC Directives 89/107/EEC and 95/2/EC:

CAS Name	Restrictions
(To the extent that such details are covered in the raw material producer's conformity documentation)	-

NIAS (non-intentional added substances)

As part of the conformity assessment, GC-MS screening was conducted on selected representative samples to evaluate non-intentionally added substances (NIAS).

No non-intentionally added substances (NIAS), side reactions, or degradation products were identified.

CAS Name	Basis for the assessment	Limitation
-	-	-

Functional Barrier

Use of a functional barrier acc. Regulation (EU) No 10/2011 Article 3: None

Result

Stericlad™ is a high-quality material that can be safely used in the production of finished products for food preparation and processing companies. When used as specified, the finished products may come into indirect contact with all types of food without compromising safety.





General Information

It is essential that the specified contact times and temperatures are not exceeded in compliance with Regulation (EU) No 10/2011.

This declaration supports downstream users by confirming that our semi-finished materials or derived cuts are intermediate production products under Regulation (EU) 10/2011, Article 15. They are not consumer goods as defined by the Ordinance on Goods Intended for Consumer Use (§ 2), the Food and Feed Code (§ 2 Para. 6 Sentence 1 No. 1), or Regulation EC/1935/2004, Article 1, Para. 2.

The formulations listed in our conformity declarations underwent rigorous migration testing with various simulants per EU 10/2011 at an accredited independent institute. Testing was conducted on mechanically processed semi-finished product samples.

Additionally, we ensure that only raw materials with verified suitability (via supplier documentation or third-party confidentiality agreements) are used.

While our materials are generally suitable for food contact under stated conditions, final suitability for end-use articles remains the customer's responsibility. This includes assessing conditions (contact time/temperature/food type) and ensuring compliance with migration limits if actual use exceeds our declared parameters.

Note: These products are unsuitable for medical or dental applications.

Organoleptic Testing

For colored grades (non-natural hues), color fastness was tested per Bundesgesundheitsblatt 15, 285 (1972), using 3% acetic acid, 10% ethanol, and isooctane as simulants. Odour/taste tests were omitted due to impracticality at our production stage, given variable food-contact scenarios.

Disclaimer

This information reflects our current knowledge (as of July 1, 2025). Users must ensure compliance with all applicable laws. The declaration will be reassessed if regulations, materials, or processes change.

Processing Notes

Upon request, semi-finished products can be cut (sawing/planing without cooling lubricants). Grinding uses cooling lubricants, whose migration impact was untested; downstream processors must account for this.

Liability

No liability is accepted for material or immaterial damages arising from the use/non-use of this information. All content is provided in good faith but may be superseded by legislative, scientific, or manufacturing updates. Check www.rearo.co.uk for revisions. Previous declarations expire 12 months after issuance. Customers must verify compliance for their intended use and request updated confirmations as needed.

